

The Blue Bell Inn at Crookham

Starters

Homemade soup of the day with warm baked bread £4.95

Seared scallops served with curried cauliflower puree and black pudding bon bon £9.25

Smoked salmon and crab tian served with lime mayonnaise and pea shoots £7.50

(v) Deep fried breaded Brie served with salad and redcurrant jelly £5.95

(v) Carpaccio of beetroot, pine nuts and feta cheese, finished with a sherry vinaigrette £5.95

Homemade chicken liver pate served with spiced kumquat chutney and oatcakes £5.75

Crispy duck salad, warm beansprouts, spring onions, cherry tomato and sesame seeds with sesame oil £7.75

(v) Cheesy garlic bread and potato skins combo served with sweet chilli mayonnaise £5.30

Selection of warm breads with balsamic and olive oil dip £4.50

Pub classics

Beer battered local Eyemouth haddock served with chips and your choice of garden or mushy peas £10.95

Breaded whole tail scampi served with chips, peas and salad £9.95

Gammon steak served with fried egg, pineapple, chips and peas £11.95

Steak and Belhaven ale pie topped with your choice of puff pastry or suet pastry, served with chips and vegetables £10.95

The Blue Bell burger – Homemade 8oz steak burger topped with bacon and Emmental cheese, served with hand cut chips and homemade relish £12.50

(v) Butternut Squash and roasted red pepper vegetable burger served in a bun with a side of our coleslaw and our hand cut chips £10.95

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Cajun Chicken Breast burger, served with hand cut chips and a side of coleslaw £11.95
Homemade Beef Madras served with basmati rice and poppadum £10.95

Blue Bell specials

Pan roasted cod fillet with a chorizo, paprika and mixed bean cassoulet £13.95

Roasted chicken supreme with a saffron, pancetta and pea risotto £15.95

Honey and Guinness glazed pork loin served with mustard mash potatoes and roasted root vegetables £12.95

(v) Fire roasted red pepper and goat's cheese gnocchi finished with pesto and rocket £10.95

Cajun style salmon fillet served with sweet chilli egg noodles £13.95

(v) Mixed wild mushrooms, blue cheese and sage risotto finished with a Parmesan crisp £10.95

Northumbrian braised lamb shank served with haggis mash potatoes, seasonal vegetables and red wine gravy £18.95

Locally sourced steak, cooked to your liking, served with chips, slow roasted tomato, Portobello mushroom and a watercress garnish

10oz Rib-eye £21.95 10oz Sirloin £19.95
Sauces: Blue cheese, Wild Mushroom, Peppercorn £2.00 each

Sides

Chunky hand cut chips	£2.30
Potato skins with sweet chilli mayonnaise	£3.25
Homemade onion rings	£2.50
7" Garlic bread	£4.25
7" Cheesy garlic bread	£4.95
Mixed salad	£3.00